

# Danielle Neff

**About Me:** I'm a down to earth person who strives to deliver liveliness and positivity to everything I do. I bring integrity into my personal and professional life along with humor. I always follow through with my commitments. I'm a nice person who easily gets along with others and am easy to work with, as I carry my weight and treat people with respect. Very reliable, professional, and energetic!

## Summary of Qualifications

Multiple years of bartending experience.

TABC certified and understand the importance of following city and state laws.

Great attitude with a high energy level.

Work well under pressure; efficient in serving guests quickly and politely in a high volume bar.

Great ability in identifying and solving issues with unruly or intoxicated guests.

Understand the importance of speed, multi-tasking, and accuracy in serving guests.

Strong knowledge of the exact proportions and combinations utilized in making beverages according to cocktail server and guest requests.

Team player, and though I am competitive, I understand I'm a piece of a whole, and working in harmony is necessary for all to succeed.

## References

Kate Lynch

**Co-worker (Red Shed Tavern)**

512•234•2236

Meranda Tilmon

**Bar Owner (RedShed Tarvern)**

512•576•1358

Laura VanNoy

**Friend / Former Co-Worker**

325•267•4923

## Education

Abilene Christian University

**Bachelors of Fine Art**

December 2008

## Experience

Red Shed Tavern

**Bartender**

*February 2011 - November 2017*

Help build and maintain a consistent clientele through pride and a good attitude.

Trusted to bartend without supervision.

Bartend as manager on duty and complete shift deposit paperwork.

Complete and receive liquor orders.

Maintain daily cleaning responsibilities.

Legacy Bar

**General Manager**

*May 2010 - January 2011*

Promoted to manager by owner to improve bar's declining reputation from previous management; goal achieved.

Hired and trained the best customer service oriented employees.

Prompt and accurate ordering of all liquor and beer.

Giving special attention to the client base and listening to feedback for additional product that can enhance the customer experience.

Exemplified strong principles that fostered peer work ethic and promoted high levels of company loyalty.

Legacy Bar

**Bartender**

*June 2005 - May 2010*

Responsible for training new employees through addressing performance, providing feedback, and coaching associates in accordance with company guidelines.

Assisted General Manager with tasks such as ordering liquor and beer, and hiring entertainment.